

Butternut Squash and Sage Lasagna

Serves 8:

Ingredients

1 – 3 1/2 pound butternut squash, cut in half lengthwise
olive oil
kosher salt and freshly ground black pepper

Sage Béchamel:

6 cups whole milk
large sprig of sage
6 tablespoons unsalted butter, cut into pieces
1/4 cup plus 2 tablespoons flour
1/4 teaspoon kosher salt
1/4 teaspoon ground nutmeg

1 pound lasagna noodles
sea salt
2 cups ricotta cheese (preferably homemade or fresh)
2 large egg yolks
1/4 cup chopped sage, plus sage leaves for garnish
1 cup freshly grated Parmesan cheese
kosher salt
1/2 pound fresh mozzarella, crumbled or grated (about 2 cups)

Preparation

Preheat oven to 400 degrees.

Peel and seed the squash; cut crosswise into thin slices.

Lay squash slices on a parchment lined baking sheet.

Drizzle with olive oil and season with kosher salt and freshly ground black pepper.

Roast in oven for 20 to 25 minutes until tender.

Pour milk in a saucepan, add a large sprig of sage and gently bring to a simmer.

In a large sauté pan, melt butter pieces over medium heat.

Slowly add flour, whisking all the while.

Reduce heat to low and continue to cook for 3 minutes; be careful not to let the flour brown.

Remove sage sprig and gradually add warm milk to roux, whisking to incorporate and prevent lumps.

Season with kosher salt and nutmeg and remove from heat.

Bring water to a rolling boil in a large pot.

Add a small handful of sea salt: the better seasoned your water, the better seasoned your pasta.

Add lasagna noodles and stir well; cook a minute or two less than package directions; drain well.

In a medium bowl, combine ricotta with egg yolks, chopped sage, and grated Parmesan cheese.

Taste and adjust seasoning with kosher salt, if needed.

Reduce oven to 375 degrees.

Assemble lasagna: coat bottom of a 9 x 13 baking dish with béchamel and top with layer of noodles.

Spread ricotta mixture evenly over the noodles.

Top with roasted butternut squash slices.

Spoon béchamel over squash and sprinkle with crumbled mozzarella.

Continue layers to fill the dish---3 or 4 layers should do it.

Finish with mozzarella and top with sage leaves to garnish.

Cover with foil and bake for 30 minutes.

Remove foil, rotate dish and bake for 15 minutes more until top is golden brown.

Remove casserole from oven.

Let rest for 10 minutes before diving in.

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